



THE KINGSWOOD HOTEL

## 3 COURSE MENU

### SAMPLE

## STARTERS

**Mushroom & parsley soup** (VG)

**Tandoori monkfish tails**  
pickled veg, sabayon sauce (GF)

**Panko chicken goujons**  
dressed leaves & garlic sauce (GF)

**Roasted sweet potato & quinoa salad**  
cherry tomato & endive lettuce, basil oil  
(GF)(VG)

## DESSERTS

**Biscoff crumb cheesecake**  
cookie crust, fruit coulis

**Coconut & almond bread  
pudding**  
fresh figs & crushed pistachio

**Peach melba sundae**  
vanilla ice cream, whipped cream,  
raspberry sauce (GF)(VG)

**Westcountry ice cream selection**  
Vanilla, chunky chocolate, mint choc  
chip, honeycomb, plant based vanilla,  
plant based chocolate, mango sorbet,  
raspberry sorbet

**Selection of Westcountry cheese  
& biscuits**  
Barbers cheddar, Cornish brie, Dorset  
blue, rustic biscuits, Devon chutney

2 COURSES £26

3 COURSES £31

INCLUDES COFFEE & MINTS

\*PLEASE NOTE THIS IS A SAMPLE MENU, PRICES ARE  
SUBJECT TO CHANGE, DISHES CAN BE ADAPTED OR  
ALTERED UPON REQUEST

\*BOOKINGS UNDER 25 PERSONS ARE SUBJECT TO A  
ROOM HIRE FEE

## MAINS

**French venison stew**  
gremolata, chive mashed potatoes,  
seasonal vegetables (GF)

**Pan seared wild bass fillet**  
roasted dill potatoes, pea mousse,  
beurre noisette, seasonal vegetables  
(GF)

**Roasted guinea fowl breast**  
lyonnaise potatoes, peppercorn sauce,  
seasonal vegetables (GF)

**Wild mushroom stroganoff**  
steamed rice (GF) (V)



Allergy or intolerance? Please let us know before ordering - thank you

(GF) – Gluten free or can be adapted (VG) – Suitable for vegans or can be adapted (V)- Vegetarian